

## IN THE CLAIMS

1-20 (canceled)

21. (new) A method for the selective separation of volatile flavorings from a starting material selected from fruit juice, vegetable juice and waters produced in fruit and vegetable processing, wherein the starting material is extracted with a compressed C<sub>2</sub>-C<sub>4</sub> hydrocarbon.

22. (new) The method of claim 21, wherein the extraction is carried out at a temperature of 70°C or less and a pressure of less than 50 MPa.

23. (new) The method of claim 22, wherein the temperature is from 20 to 35°C and the pressure is from 0.5 to 10 MPa.

24. (new) The method of claim 21, wherein the hydrocarbon is selected from the group consisting of ethane, propane, butane or any mixture thereof.

25. (new) The method of claim 21, wherein an entrainer is added to the compressed hydrocarbon.

26. (new) The method of claim 25, wherein the entrainer is dimethyl ether or an alcohol.

27. (new) The method of claim 21, wherein the hydrocarbon is recirculated.

28. (new) The method of claim 21, wherein the starting material is extracted continuously.

29. (new) The method of claim 21, wherein the extraction is carried out in a separation column.

30. (new) The method of claim 29, wherein the separation column is operated in countercurrent.

31. (new) The methods of claim 29, wherein the separation column is coupled to a separator and extracted flavorings are separated by at least one of pressure reduction or temperature elevation.

32. (new) The method of claim 31, wherein the hydrocarbon is recirculated.

33. (new) The method of claim 21, wherein extracted flavorings are finally dissolved.

34. (new) The method of claim 33, wherein the flavorings are dissolved in ethanol.

35. (new) The method of claim 21, wherein a luster water produced in fruit and vegetable processing is extracted.